

# BREAKFAST

## SAVORIES

<b>L'OMELETTE PARISIENNE</b> smoked pork belly, onion, Emmental cheese	48	<b>REPUBLIQUE</b> fried egg, caramelised pork belly, Darphin potatoes, garlic mushrooms, roasted tomato with chicken sausage	78
<b>L'OMELETTE WEIGHT WATCHERS</b> parisian mushrooms, buttered spinach, Emmental cheese	38	<b>YAM'VOCADO</b> 62 degrees poached eggs, avocado, yam bean, banana, kemangi basil	48
<b>MANCHEGO</b> baked eggs, potatoes, bell pepper, Manchego cheese, pork chorizo, coriander	48	<b>FOLIE'S BENEDICT</b> 62 degrees poached eggs, buttered spinach, homemade brioche smoked bacon homemade smoked salmon	68 78
<b>ALBA</b> baked eggs, cream, mushrooms Champignons, Parmesan cheese, black truffle	78	<b>SMOKED SALMON SANDWICH</b> boiled eggs, edamame wasabi, lemon yuzu mayo, baby lettuce, nori seaweed	98
<b>ROSSO-VERDE</b> scrambled eggs tomato fondue, basil pesto, pine nuts, lamb meatballs	68	<b>CROQUE-MADAME</b> fried egg, smoked ham, Bechamel sauce, Emmental cheese	52

\* all breakfast menu above come with a toasted classic sourdough bread

## SWEETS

<b>FRENCH TOAST</b> caramelised banana, passion fruit sauce, chocolate crumble, homemade brioche	48
<b>KENARI</b> homemade toasted granola, lime yoghurt, fresh raspberries & strawberries	68
<b>SANTAN</b> coconut milk, instant oatmeal, honey pineapple, cinnamon, hazelnut, kaffir lime	48

# ALL DAY

## PÂTISSERIE

<b>TART'FOLIE</b>	32 individual 320 family size pre-order 24 hours in advance
<b>STRAWBERRY</b> kemangi basil, biscuit, red berries marmalade	
<b>TANGERINE</b> valrhona dark chocolate, dacquoise coconut, chocolate krupuk	
<b>BANOFFEE</b> coffee cream, caramel, banana	
<b>GREEN APPLE</b> salted caramel chantilly, kaffir lime, biscuit	
<b>TROPICAL</b> pineapple, coconut, lime, brown rum	
<b>ROSEBERRY</b> balinese raspberry, lychee, balinese pomelo, rosella cream	

## NON GUILTY PLEASURE

<b>ECLAIR CHOCOLATE</b> valrhona dark chocolate cream, cacao nibs	23
<b>FOLIE'CHOUX</b> jivara milk chocolate, passion fruit cream, patachoux	28
<b>BABA</b> baba biscuit, raspberry, brown rum syrup, white chocolate chantilly	28
<b>BROWNIE</b> dark chocolate, walnuts, sea salt crumble	19
<b>SAINT TROPEZ</b> Tahiti vanilla bean cream, brioche biscuit, Grand Marnier	28

## SAVORIES

<b>HOMEMADE QUICHE LORRAINE</b> smoked bacon, comté cheese	39/slices 278/whole
<b>HOMEMADE QUICHE RATATOUILLE</b> coconut cow milk chese	39/slices 278/whole
<b>HOMEMADE QUICHE</b> salmon, ricotta cheese, fennel confit	39/slices 278/whole
<b>HAM CROISSANT</b> comté cheese	36

## VIENNOISERIES

<b>CRIOSSANT 100% PURE BUTTER CHOCOLATINE CROISSANT</b>	14
<b>ALMOND CROISSANT</b>	21
<b>MADELEINE</b>	27/7pcs
<b>CINNAMON ROLL</b>	15
<b>DRIED FRUITS BRIOCHE</b>	15
<b>BERRIES MUFFIN</b>	15
<b>CHOCOLATE &amp; WALNUT COOKIES</b>	12

## MACAROONS

<b>HAZELNUT PRALINE</b> lemon yuzu	13/pcs 68/box/6pcs
<b>RASPBERRY PUREE</b> caraibess dark chocolate ganache	

## DESSERTS

<b>ARABICA COFFEE &amp; BANANA SOUFFLE FLAMBEE</b> with old brown rum, organic gula aren ice cream	86
<b>VALRHONA DARK CHOCOLATE SOUFFLE FLAMBEE</b> with grand marnier, hazelnut ice cream	86
<b>FRUITS PLATTER</b>	36

## SALADS & APPETIZERS

<b>FOLIE'S TOMATO &amp; FRESH MOZZARELLA SALAD</b> basil pesto, parmesan cheese crust, balsamic vinegar reduction	68
<b>FOLIE'S CAESAR SALAD</b> mediterranean anchovies, parmigiano cheese yolk butter on a crouton, black truffle, baby lettuce	76
<b>HOMEMADE SMOKED NORWEGIAN SALMON</b> green asparagus, baby lettuces, orange-chili dressing, cashew nuts	82
<b>NICOISE SALAD</b> baby lettuces, bell pepper, tomatoes, green beans, olives, grilled tuna, lemon dressing	76
<b>FRIED SOFT SHELL CRAB</b> chinese cabbage, yam bean, poached quail egg, kemiri nuts dressing, crispy rendang telur	98
<b>BAKED ORGANIC EGG, FRENCH DUCK FOIE GRAS</b> sauteed mix mushrooms, petite salad, cabernet wine sauce	116

## FROM THE GRILL

<b>ORANGE MARINATED INDIAN OCEAN RED SNAPPER</b> tiger prawn gravy reduction, red and green tomato tartare	128
<b>250 GRAMS GRILLED ORGANIC AUSTRALIAN STRIP LOIN</b> bearnaise sauce, homemade french fries, petite salad	198

## SANDWICHES

<b>FREE RANGE PORK BELLY</b> red cabbage, Dijon mustard, melted comté cheese in a crispy homemade bread, petite salad	86
<b>AUSTRALIAN LAMB "MERGUEZ" PATTY</b> grilled tomato ketchup, crisp homemade bread, fresh mint, cream cheese	86
<b>AUSTRALIAN STRIP LOIN BEEF PATTY</b> spiced onion relish, pickled gherkin, emmental cheese in crispy homemade bread, petite salad	86
<b>CROQUE MONSIEUR</b> balinese smoked ham, bechamel, emmental cheese, sourdough bread, petite salad	86

## PASTA

<b>ANGEL HAIR PASTA AGLIO E OLIO</b> dried tomatoes, fresh basil and garlic, grilled prawns, crispy pancetta	118
<b>SPAGHETTI VONGOLE, SUMBAWA CLAMS</b> garlic-parsley butter, green tomato and chili chardonnay wine, parmigiano cheese	118
<b>HOMEMADE TAGLIATELLE CARBONARA</b> karangasem smoked pork belly, parmigiano cheese, nutmeg	86
<b>HOMEMADE POTATO &amp; PARMIGIANO CHEESE GNOCCHI</b> fresh pete, tomato terasi, kemangi basil pesto, fried smelt fish	88

# LUNCH

# DINNER

## SHARING DEGUSTATION

This meal selection are going to be especially prepared for you to share with your friends or family

<b>BABY SQUID</b> spanish octopus tentacle, 100% a corn fed Iberico chorizo smoked paprika, lime, homemade dried chili powder	128
<b>SUMBAWA PRAWNS SALAD</b> raw coconut & green papaya, rouille mayonnaise, padang organic crispy eels	128
<b>NICOISE SALAD</b> baby lettuces, bell pepper, tomatoes, green bean, grilled yellow fin tuna, lemon preserved, black olives	124
<b>BAKED INDOONESIAN SNAILS</b> bread crumbs, homemade smoked duck breast, roasted baby potatoes, buttered cassava leaf, black garlic	86
<b>HOMEMADE SMOKED SALMON SLICED</b> lime zest, freshly grated coconut, bread & creme fraiche	168
<b>FRENCH DUCK FOIE GRAS TERRINE</b> tangerine juice reduction, soy caramel homemade brioche, pickles	168
<b>ORGANIC AUSTRALIAN BEEF STRIPLIN TARTARE</b> rendang oil mayonnaise, fried quail eggs & emping melinjo, fresh herbs	126
<b>600 GRAMS ORGANIC AUSTRALIAN BEEF RIBEYE</b> Cabernet wine sauce, black truffle mashed potatoes, sauteed baby lettuce	568

## A LA CARTE

Every ingredient placed in your plate is here to be eaten

## SALADS & APPETIZERS

<b>FOLIE'S CAESAR SALAD, MEDITERRANEAN ANCHOVIES,</b> parmigiano cheese, yolk butter on a crouton, black truffle, baby lettuce	76
<b>100% ACORN IBERICO HAM &amp; FRENCH DUCK FOIE GRAS</b> baked eggplant, jackfruit barigoule, balsamic reduction	178
<b>PAN SEARED FRENCH DUCK FOIE GRAS</b> kaffir lime, rambutan, orange toasted brioche, shallot confit	168
<b>SLIPPER LOBSTER "QUENELLE LILIT"</b> balinese spice coconut, lemongrass and kemangi basil cream soup, rempeyek kacang	128
<b>ITALIAN COW MILK BURRATA MOZZARELLA</b> green tomatoes, soy caramel, nori seaweed, basil pesto & tempura	68
<b>ORGANIC &amp; PICKLED PLAGA GARDEN</b> root vegetables, honey-lime dressing	68

## SEAFOOD & PASTA

<b>ANGEL HAIR PASTA AGLIO E OLIO</b> grilled prawns, crispy pancetta, dried tomatoes, fresh basil, pine nuts, light chili powder	118
<b>SLOW COOKED BARRAMUNDI</b> yuzu lemon hollandaise sauce, shitake mushrooms, arumba pepper	168
<b>COCONUT MILK POACHED BLACK COD FISH</b> shallot-lime pineapple condiment and shaved fennel, roasted peanuts	108
<b>HOMEMADE POTATO &amp; PARMIGIANO GNOCCHI</b> fresh pete, tomato terasi, kemangi basil pesto, fried smelt fish	88
<b>SUMBAWA SEA RED MULLET RISOTTO</b> sumbawa sea mussels, arbonio risotto, iranian saffron, green asparagus	146
<b>FRESH CALAMARI COOKED IN CARBONARA CREAMY SAUCE</b> parmigiano cheese, grated nutmeg	96

## HUNGRY KIDS MENU

The menu is including one choice of the main course below and a chocolate brownie from our display. (Kids below 10 years old.)

<b>SPAGHETTI BOLOGNESE</b>	65
<b>HOMEMADE CHICKEN NUGGETS</b> crispy french fries, green beans	65
<b>KARANGASEM TOMATO &amp; PORK SAUSAGE</b> lemon dressing mashed potatoes	65
<b>FISH &amp; CHIPS</b> chef mayonnaise, crisp french fries	65

## MEATS

<b>UNILATERAL SEARED CHICKEN LEG</b> crispy skin, comté cheese fondue, butternut pumpkin, roasted garlic, chicken bone gravy	108
<b>SMOKED &amp; SEARED GRASS FED AUSTRALIAN BEEF TENDERLOIN</b> cabernet wine sauce, baby spinach, champignons, sesame dressing, crispy bacon	186
<b>8 HOURS SLOW COOKED FREE RANGE PORK BELLY</b> braised feet tortellini, red cabbage, passion fruit, moutarde sauce	136
<b>GRILLED AUSTRALIAN LAMB CHOP &amp; LEG</b> crispy pastilla, eggplant "caponata", lamb jus, fresh mint	178
<b>BRAISED MALANG WAGYU BEEF CHEEK "BOURGUIGNON"</b> black garlic mashed potatoes, smoked lardons, grey oysters mushrooms	198
<b>300 GRAMS GRILLED AUSTRALIAN ORGANIC BEEF RIBEYE</b> cabernet wine sauce, black truffle mashed potatoes, sauteed baby lettuces	284

## SIDES

<b>CRISPY FRENCH FRIES, PARMESAN CHEESE MAYO</b>	35
<b>FOLIE'S CREAMY &amp; CHEESY POTATO "GRATIN"</b>	35
<b>HOMEMADE POTATO GNOCCHI, EDAMAME, SHITAKE MUSHROOMS</b>	35

# DRINKS

## SIGNATURE COCKTAILS

<b>FROZEN GUAVA MARGARITA</b> tequila, triple sec, fresh fruit guava, lime juice, homemade simple syrup	98
<b>BLUEBERRY THYME JULEP</b> bourbon whiskey, lime juice, blueberry, thyme leaves, brown sugar	98
<b>FROZEN SALAK MARGARITA</b> triple sec, tequila gold, fresh salak, lemon juice, lime, simple syrup	98
<b>FROZEN SOURSOP BASIL DAQUARY</b> triple sec, chilled soursop juice, basil leaves spring, lemon juice, simple syrup	98
<b>ROSE HERBS MARQUSETTE</b> red wine, triple sec, brandy, tomato cherry, rosemary leaves, lime juice, homemade simple syrup	98
<b>WHITE HERBS MARQUSETTE</b> white wine, triple sec, light rum, thyme leave, lemon juice, basil leaves, lime juice, homemade simple syrup	98
<b>PASSION FRUIT BEER</b> tequila gold, triple sec, passionfruit, pineapple juice, lemon juice, homemade simple syrup	98
<b>BLOODY FOLIE</b> vodka, tomato juice, strawberries, thyme leave, worcestershire sauce, tabasco, lime juice, homemade simple syrup	98
<b>LEMONGRASS KEMANGI SENSATION</b> light rum, ginger ale, chopped of fresh lemongrass, spring kemangi leaf spring, lemon juice, simple syrup	98
<b>CAMPARI BITTER</b> rosso vermouth, campari, gin, fresh tangerine, fresh sunkist orange, kaffir lime leaf, angostura bitter	98

## JERUK BALI MOJITO

light rum, chopped of fresh jeruk bali, mint leaf spring, lemon juice, simple spiced syrup, topped with soda water

## CHILI MARTINI

triple sec, vodka sliced red chili, kemangi spring, sliced red paprika, lime, simple spiced syrup

## GIN SPICE

sliced red paprika, sliced green paprika, sliced yellow paprika, sliced red chili, lime juice, simple spice syrup, gin, ginger ale

## MOCKTAILS

**FROZEN BLUEMINT SOUR**  
mint leaf spring, chilled soursop juice, lemon juice, blue curacao syrup

## GRAPE GINGER

chilled grape juice, slice fresh ginger, slice fresh orange, frozen blueberry, lemon juice, simple spiced syrup, topped with ginger ale

## FLAMINGO

fresh jeruk bali, fresh coconut juice, whipped cream, cinnamon powder, simple syrup

## SOURMINT CRUSH

mint leaf, lime juice, lemon juice, mint syrup

## FROZEN PINEAPPLE BASIL

sliced fresh pineapple, pineapple juice, lemon juice, simple syrup, basil leaves spring

## STRAWBERRY KEMANGI COLADA

fresh strawberry, kemangi leaves spring, coconut cream, simple syrup, strawberry syrup, fresh coconut water

## PASSIONPINE ICE SORBET

sliced fresh pineapple, pineapple juice, passion fruit puree, mint leaf spring, lemon juice, mint syrup

## COCO TANGERINE with KEMANGI LEAF

coconut water, kemangi, tangerine, lemon juice, simple syrup

## VIRGIN BALINESE MOJITO

kemangi leaves spring, spring mint leaf, kalamansi wedges, lemon wedges, yuzu sugar, coconut water

## BEERS

**BINTANG** 28  
**CORONA** 28  
**HEINEKEN** 48

## APERITIF

**MARTINI EXTRA DRY / MARTINI BIANCO** 68  
**MARTINI ROSSO / CAMPARI**

## SPIRITS

**GORDON'S / SMIRNOFF / BACARDI LIGHT / MYERS'S / MALIBU / JOSE CUERVO GOLD** 68

## JACK DANIEL'S / JEAM BEAM / J.W. RED LABEL

**MACALLAN 12 / HENNESSY VSOP** 98

## LIQUERS

**KAHLUA / BAILEYS** 68

# DRINKS

## WINE & CHAMPAGNE

### CHAMPAGNE

FRANCE  
**NON VINTAGE**  
Billecart Salmon Brut Rose  
Barons de Rothschild Brut,  
Champagne Blend

1.900  
1.498

### WHITE WINE

FRANCE  
Trimback, Alsace, Pinot Blanc, 2012  
Reserve Mouton Cadet, Graves Blanc, 2014  
Michel Lynch, Sauvignon Blanc, Semillon, 2015  
Maison Nicolas Perrin, Viognier, 2014  
Trimback Gewurztraminer, 2011  
William Fevre Chablis, Chardonnay, 2013

789  
756  
678  
758  
1.198  
996

### ITALY

Santa Cristina Campogrande Orvieto  
Classico, Procanico, Grechetto, Verdello, 2015  
Donnafugata La Fuga, Sicily,  
Chardonnay, 2012

780  
1.198

### AUSTRALIA

Voyager Estate, Chenin Blanc, 2014  
Frankland Estate Rocky Gully, Riesling, 2013

896  
896

### NEW ZEALAND

Wild Rock Elevation, Marlborough,  
Sauvignon Blanc, 2016

896

### CHILE

Veramonte, Chardonnay Reserve, 2013

546

### INDONESIA - BALI

Isola, White 2016

300

## RED WINE

FRANCE  
Mouton Cadet Rouge - Edition Vintage,  
BOR Blend, 2013

739

Louis Jadot Pernand Vergelesses 1er Cru  
"La Croix de Pierre", Bourgogne, Pinot Noir

1.358

Maison Nicolas Perrin Crozes Hermitage  
Rouge, Syrah, 2013

778

### ITALY

Villa Antinori Rosso, Tuscany, 2013  
Carpineto Chianti Classico DOC,  
Sangiovese, 2014

936  
800

### UNITED STATES

Duckhorn Vineyards, Decoy, Zinfandel,  
2013

996

### AUSTRALIA

Torbreck Woodcutters, Shiraz, 2015  
Frankland Estate Isolation, Shiraz,  
2014

1.088  
996

Will Rock "Cupid's Arrow", Central Otego,  
Pinot Noir, 2014

798

### ARGENTINA

Argento Cabernet Sauvignon, 2015

498

### SPAIN

Petalos, Mencia, 2012

998

## ROSE WINE

FRANCE  
BoRivage, 2014

598

### INDONESIA - BALI

Isola, Rose, 2016

300

## SWEET WINE

FRANCE  
Michele Chiarlo Moscato d'Asti Nivole  
(375ml), 2015

446

## WINE BY THE STEM

WHITE WINE  
Michel Lynch, Sauvignon Blanc, Semillon,  
2015

150

### ISOLA, White, 2016

50

### ROSE WINE

BoRivage, 2014

125

### ISOLA, Rose, 2016